



## Radish Green Pesto

- 4 cups radish tops (packed), washed and dried
- 3 cloves garlic, finely chopped
- Juice of ½ a lemon
- ½ cup almonds/ walnuts
- ½ cup freshly grated Parmesan cheese
- ⅓ cup extra-virgin olive oil plus more as needed
- salt and freshly ground black pepper, to taste

### Directions:

1. Combine first 6 ingredients in a food processor or blender
2. Process until smooth, scraping down the sides as needed
3. Add additional olive oil to achieve a thick sauce consistency
4. Season to taste with salt and black pepper

**Try these recipes on their own or combine with pasta or on crackers!**



## Roasted Radishes

- 1 lb. fresh radishes, stems removed, ends trimmed, and halved
- 1 tablespoon butter/ oil
- 1/2 teaspoon sea salt
- 1/8 teaspoon black pepper
- 1/4 teaspoon dried parsley, dried chives, or dried dill or mix. Optional: garlic powder

### Directions:

1. Preheat oven to 425 degrees
2. in large bowl, combine all ingredients
3. Spread radishes out onto 9 x 13 baking dish
4. Bake for 20-25 min, tossing every 10 minutes until golden brown



SCAN ME

